

### **Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

### **Listing of Claims:**

1. (Currently amended) ~~An enzymatically prepared~~ An edible concentrate comprising a fat base composition being a consisting essentially of a mixture of enzymatically-prepared vegetable-derived triglycerides, in which:
  - (a) ~~[[the]]~~ total palmitic acid residues content of said mixture is at most 38% of ~~[[the]]~~ total fatty acid residues;
  - (b) at least 60% of ~~[[the]]~~ fatty acid residues at ~~[[the]]~~ an sn-2 position of ~~[[the]]~~ a glycerol backbone are palmitic acid residues; and
  - (c) ~~[[the]]~~ unsaturated fatty acid residues of said mixture at ~~[[the]]~~ sn-1 and sn-3 positions are selected from the group consisting of (i) 6-17% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are linoleic acid residues, (ii) 40-60% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are oleic acid residues, and (iii) 6-17% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are linoleic acid residues and 40-60% of the unsaturated fatty acid residues at the sn-1 and sn-3 positions are oleic acid residues, and wherein said concentrate requires blending or dilution with complementary vegetable oils before incorporation into a dietary ingredient or food product for human ingestion.
2. (Currently amended) The edible concentrate ~~fat base composition~~ of claim 1, wherein at least 62% of the total palmitic acid residues of said mixture are at the sn-2 position of the glycerol backbone.
3. (Currently amended) The edible concentrate ~~fat base composition~~ of claim 1, wherein up to 70% of the total palmitic acid residues of said mixture are at the sn-2 position of the glycerol backbone.

4. (Currently amended) The edible concentrate ~~fat base composition~~, of claim 1 wherein at least 70% of the fatty acid residues at the sn-1 and sn-3 positions of the glycerol backbone are oleic and other unsaturated fatty acid residues.

5. (Canceled)

6. (Canceled)

7. (Currently amended) A substitute human milk fat composition comprising a blend of at least 25% of the edible concentrate ~~fat base composition~~ of claim 1 with up to 75% of at least one vegetable oil.

8. (Previously presented) The substitute human milk fat composition of claim 7, wherein said vegetable oil is any one of soy oil, palm tree oil, canola oil, coconut oil, palm kernel oil, sunflower oil, corn oil and rapeseed oil.

9. (Previously presented) An infant formula comprising the substitute human milk fat composition of claim 7.

10. (Currently amended) An infant formula comprising at least one protein component and at least one fat component, wherein said fat component is the substitute human milk fat composition of claim 7, further ~~optionally~~ comprising at least one of a vitamin[[s]], a mineral[[s]], a nucleotide[[s]], an amino acid[[s]] and a carbohydrate[[s]].

11. (Currently amended) A process for ~~[[the]]~~ preparation of the edible concentrate ~~fat base composition~~ of claim 1, comprising the steps of:

- (a) reacting a palmitic acid rich oil with unsaturated fatty acids in ~~[[the]]~~ presence of an insoluble catalyst;
- (b) removing the catalyst;
- (c) distilling ~~[[the]]~~ excess free fatty acids;
- (d) bleaching the oil; and ~~optionally~~

(e) deodorization of ~~[[the]]~~ a product of step (d).

12. (Previously presented) The process of claim 11, further comprising a step of fractionation preceding the deodorization step (e).

13. (Currently amended) A process for ~~[[the]]~~ preparation of the substitute human milk fat composition of claim 7, comprising admixing said vegetable oil with the ~~fat base composition~~ edible concentrate of claim 1.

14. (Currently amended) The edible concentrate ~~fat base composition~~ of claim 1, for use in ~~[[the]]~~ preparation of a substitute human milk fat composition for infant formulae, blended with up to 75% of at least one vegetable oil.

15. (Currently amended) The fat composition of claim 7 for use in ~~[[the]]~~ preparation of an infant formula, mixed with at least one protein component and at least one of carbohydrates, vitamins and minerals.

16. (Canceled)

17. (Canceled)

18. (Currently amended) The process of claim 11, wherein said unsaturated fatty ~~acid is~~ acids principally include oleic acid.

19. (Currently amended) A substitute milk fat composition according to claim 7 wherein said blend comprises from 25% to 50% of the concentrate fat base mixture ~~composition~~ of claim 1 mixed with from 50% to 75% of at least one vegetable oil.

20. (Canceled)

21. (New) A method for preparation of a substitute human milk fat composition for infant formulae comprising blending the edible concentrate of claim 1 with up to 75% of at least one vegetable oil.

22. (New) A method for preparation of an infant formula comprising mixing the fat composition of claim 7 with at least one protein component and at least one of carbohydrates, vitamins and minerals.